

Vegetarian Nachos with Pulled Oyster Mushrooms and Bush's® Bluey Baked Beans

Ingredients:

- 2 cups oyster mushrooms, shredded or torn into strips
- 1 can (15.8 oz) Bush's® Bluey Baked Beans
- 1/2 cup vegan queso (or regular queso if preferred)
- 2 1/2 cups tortilla chips
- 1 tablespoon olive oil
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- Sliced avocado, for serving
- Fresh fruit, for serving

Instructions:

1. **Prepare the Pulled Mushrooms:** Heat the olive oil in a large skillet over medium heat. Add the shredded oyster mushrooms, smoked paprika, garlic powder, salt, and pepper. Cook until the mushrooms are golden brown and slightly crispy, about 8–10 minutes.
2. **Combine Beans and Mushrooms:** Once cooked, stir the baked beans into the skillet with the mushrooms. Heat through for 2–3 minutes.
3. **Warm the Queso:** In a separate small pot, warm the vegan queso until smooth and creamy.
4. **Assemble the Nachos:** Arrange tortilla chips on a serving platter. Layer with a spoonful of the mushroom and bean mixture, followed by a drizzle of warm queso. Repeat for additional layers.
5. **Serve:** Top with sliced avocado and serve with fresh fruit on the side.

The smoky, savory flavors of the pulled oyster mushrooms add a delicious twist.